

# Beef Retail Identification Cuts

## Brisket



Brisket, Corned



Flat Half (Bnls)



Whole (Bnls)



Gilbert HS  
Processing Lab

## Chuck



Seven (7) Bone Roast



Arm Roast



Arm Roast (Bnls)



Blade Roast



Eye Roast (Bnls)



Eye Steak (Bnls)



Mock Tender Roast



Mock Tender Steak



Petite Tender



Shoulder Roast (Bnls)



Top Blade (Bnls) Flat Iron Steak



## Rib



Rib Roast



Eye Roast (Bnls)



Eye Steak (Bnls)



Ribeye, Lip-On Steak



## Flank



Flank Steak



## Loin



Porterhouse Steak



T-Bone Steak



Tenderloin (Whole)



Tenderloin Steak



Top Loin Steak



Top Loin (Bnls) Steak



Top Sirloin Cap Steak (Bnls)



Top Sirloin Cap Off Steak (Bnls)



Top Sirloin Steak (Bnls)



Tri-Tip Roast



### Cookery Method



Dry



Dry/Moist



Moist

## Round



Bottom Round Roast (Bnls)



Bottom Round Rump Roast (Bnls)



Bottom Round Steak



Eye Round Roast



Eye Round Steak



Round Steak



Round Steak (Bnls)



Tip, Cap Off Roast



Tip, Cap Off Steak



Top Round Roast



Top Round Steak



## Plate



Short Ribs



Skirt Steak (Bnls)



## Various



Beef for Stew



Cubed Steak



Ground Beef



# Lamb Retail Identification Cuts

## Breast



Ribs (Denver Style)



Gilbert HS  
Processing Lab

## Leg



American  
Style



Center Slice



Frenched  
Style



Leg Roast  
(Bnls)



Sirloin Chop



Sirloin Half

## Loin



Loin Chop



Loin Roast

### Cookery Method



Dry



Dry/Moist



Moist

## Rib



Rib Chop



Rib Chop  
(Frenched)



Rib Roast



Rib Roast  
(Frenched)

## Shoulder



Arm Chop



Blade Chop



Square Cut (Whole)

## Various



Shank

# Variety Meat Retail Identification Cuts

## Heart/ Kidney



Beef Heart



Pork Heart



Lamb Heart



Beef Kidney



Pork Kidney



Lamb Kidney

## Liver/ Oxtail



Beef Liver



Pork Liver



Lamb Liver



Oxtail

## Tongue/ Tripe



Beef Tongue



Pork Tongue



Lamb Tongue



Tripe

# Pork Retail Identification Cuts

## Ham/Leg



Fresh Ham  
Center Slice



Fresh Ham  
Rump Portion



Fresh Ham  
Shank Portion



Gilbert HS  
Processing Lab



Smoked Ham  
(Bnls)



Smoked Ham  
Center Slice



Smoked Ham  
Rump Portion



Smoked Ham  
Shank Portion



Tip Roast  
(Bnls)



Top Roast  
(Bnls)

## Loin



Back Ribs



Blade Chop



Blade Chop  
(Bnls)



Blade Roast



Butterflied Chop  
(Bnls)



Center Loin  
Roast



Center Rib  
Roast



Country Style  
Ribs



Loin Chop



Rib Chop



Sirloin Chop



Sirloin Cutlets



Sirloin Roast



Smoked Loin  
Chop



Smoked Rib  
Chop



Tenderloin  
(Whole)



Top Loin  
Chop



Top Loin Chop  
(Bnls)



Top Loin Roast  
(Bnls)

## Spareribs



Spareribs

### Cookery Method



Dry



Dry/Moist



Moist

## Shoulder



Arm Picnic



Arm Roast



Arm Steak



Blade Boston



Blade Steak

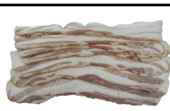


Smoked Picnic  
(Whole)

## Side/Belly



Slab Bacon



Sliced Bacon



Fresh Side

## Various



Ground Pork



Hocks



Pork Cubed  
Steak



Sausage Link/  
Patties



Smoked Hocks